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place of one. Close friends of each proprietor frequently sit down with him to a game of backgammon or cards. Other customers while away several minutes with small talk whenever they make a purchase, and small groups of them often collect in the store, some sitting, some standing, to discuss the news, prices, and to exchange gossip. There is not a great deal more to it than this. The point is simply that the stores are not merely agencies for the transfer of goods.

BAKERIES

As has been noted before, there are two, rather widely spaced, bakeries in the village. Like the stores, they are privately owned economic institutions, and they are intensively used as loci of social interaction on the part of women just as the stores are on the part of men. Here the women meet regularly and for protracted lengths of time.

The women who regularly make their own bread (some do not make their own but buy it) do not do so every day. Depending upon the amount she needs to feed her family, the housewife will make bread anywhere from once every three days to once a week. Each time she will spend two or three hours in the bakery with four or five other women. Standing outside one of the bakeries, one hears intermittently the crackle of brushwood just put on the fire, and constantly the women's chatter, laughter, and sometimes singing, accompanied by the rhythmical slapping of hands and dough on stone.

The interior of the bakery in the *tabu* is rather dark since it has no windows and only two narrow doors. The building is trapezoidal in shape, with the oven in the narrow end. The oven is a large rectangular masonry structure, with one aperture on the side at a convenient height above the floor of a small pit in which the baker stands. The floor of the interior of the oven is smooth stone or concrete. The fire burns on the left-hand side of this floor. Between the oven and the doors there is a large stone slab raised about a foot off the floor. Around this half a dozen women can sit and work comfortably. To the right of the table and the oven, between them, there are several bins into which the baker tosses the loaves as they come from the oven.

The woman prepares her dough at home, making the necessary number of fist-sized lumps each of which will be made into a loaf. These she then takes to the bakery on a large tray carried on her head. The women form their lumps of dough into disks about a foot in diameter by slapping and kneading them against the stone table. The operation does not call for the same kind of skill which is required in preparing another type of "mountain bread" which used to be made in Munqif and can still be found easily enough in some other villages, a loaf as much as two and a half feet in diameter. The baking technique is different, and only one loaf at a time can be done.

The baker is equipped with an elongated wooden paddle upon which five disks a ta time can be placed.